Annual Index Vol. 8 (1-12), 1973

Subject Index

ACTIVATED sludge—industrial case history (Jan) 16
Aerobic treatment of farm waste, microbiology in the (Mar) 28
A job to get a biochemical job (Mar) 3
All under control? (July) 3
Anaerobic sewage digestion, the bacteriology of (Jan) 19
Analysis by enzyme inhibition and activation, trace (Mar) 21
Apple juice extraction, pectolytic enzymes in (Aug) 18
Autoanalysis of water pollution, printout colorimeter for (Sept) 15
Automatic samplers for sewage and effluents (June) 15

BACTERIA, enzymes and wood permeability (June) 30
Bacterial breakdown of cellulose, control of the (Oct) 22
Bacteriological evaluation of disinfectants (Nov) 16
Bacteriology of anaerobic sewage disgestion, the (Jan) 19
Bacterium process for SCP, methanol (June) 22
Batch sterilising cans (July) 21
Biocides:
  development and application (Nov) 11
  equipment and chemicals (Nov) 18
Blood, a source of proteins (Dec) 15
Bread:
  improvers, modern (May) 11
  protein-enriched (May) 16
Brewery:
  Scale treatment in a (April) 25
  views on quality control in the (Feb) 14

CANE sugar molasses by yeast, studies on continuous fermentation of Indian (Feb) 23
Caramel—Part 2: Manufacture, composition and properties (April) 17
Cell strains, production of virus vaccines in human diploid (Feb) 28
Cellulases—
  1: Sources, technology (April) 35
  2: applications (May) 20
Cellulose, control of the bacterial breakdown of (Oct) 22
Changing technology in UK dairying (May) 22
Chemical treatment of sewage in the US, physical (June) 11
Colorimeter for autoanalysis of water pollution, printout (Sept) 15
Composting—Part 3: Processes and products, review of (Oct) 11
Computers in fermentation control (Sept) 7
Contamination of dried vegetables, microbiological (Oct) 17
Continuous fermentation of Indian cane sugar molasses by yeast, studies on (Feb) 23
Control:
  computers in fermentation (Sept) 7
  in distilling, views on quality (Feb) 18
  in food processing, views on quality (Feb) 9
  in the brewery, views on quality (Feb) 14
  in the pharmaceutical industry, views on quality (Feb) 11
  of the bacterial breakdown of cellulose (Oct) 22
Controlled enzymatic degradation of soya protein ultrafiltration (July) 24
Cream of the market, the (May) 3
Curing meat products (Mar) 25
Cyclone furnace for waste incineration, the (Jan) 29

DAIRYING, changing technology in UK (May) 22
Dehydration of fruits—recent modifications and applications, osmotic (Dec) 18
Detectors for measurement of water pollution (Mar) 31
Detergents and its effect on the environment, industrial use of (Nov) 7
Development of hygienic plant for reverse osmosis and ultrafiltration applications (Mar) 18
Developments in sludge and waste incineration (Jan) 27
Directed fermentations (July) 18
Disinfectants, bacteriological evaluation of (Nov) 16
Distilling, views on quality control (Feb) 18
Dried vegetables, microbiological contamination of (Oct) 17

ECONOMICS, fermentation (Sept) 23
EEC food law (Dec) 7
Effluent, electrochemical process for (June) 19
Effluents, automatic samplers for sewage and (June) 15
Electrochemical process for effluent (June) 19
Enpocon preview (Environmental Pollution Control Exhibition) (June) 26
Enzymatic degradation of soya protein, ultrafiltration controlled (July) 24
Enzyme:
  inhibition and activation, trace analysis (Mar) 21
  stabilisation, industrial (Aug) 14
Enzymes:
  and wood permeability, bacteria (June) 30
  in apple juice extraction, pectolytic (Aug) 18
  the purification of microbial (Aug) 9
Explosion puffing of vegetables (Aug) 26
Extraction, pectolytic enzymes in apple juice (Aug) 18

FEBS, reflections on (June) 3
Fermentation:
  control, computers in (Sept) 7
  economics (Sept) 23
  manipulation of rumen (Oct) 25
  of Indian cane sugar molasses by yeast, studies on continuous (Feb) 23
  polysaccharide gums (Jan) 33
  studies, rifamycin (July) 14
Fermentations, directed (July) 18
Fermenter sterilised *in situ* (April) 39
Filtech/73—Preview (Sept) 28
Filtration—
  1: Whey, industrial applications of gel (Mar) 13
  2: Skim milk and other systems, industrial applications of gel (Nov) 21
Fish meal, independence for (April) 3
Fish point finger at industry (Aug) 3
Fish, the microflora of semi-preserved (Aug) 21
Fishing for pharmaceuticals (Jan) 3
Flotation, sludge thickening by (May) 26
Food:
  law, EEC (Dec) 7
  processing, views on quality control in (Feb) 9
Fruits osmotic dehydration of—recent modifications and applications (Dec) 18
Fungal pelleting (Nov) 27
Furnace for waste incineration, the cyclone (Jan) 29

GEL filtration:
  1: Whey, industrial applications of (Mar) 13
  2: Skim milk and other systems, industria applications of (Nov) 21
Glycerol and organic acids of malt (April) 22
Gums, fermentation of polysaccharide (Jan) 33

INCINERATION:
  developments in sludge and waste (Jan) 27
  the cyclone furnace for waste (Jan) 29
Industrial applications of gel filtration:
  1: Whey (Mar) 13
  2: Skim milk and other systems (Nov) 21
Industrial:
  case history, activated sludge (Jan) 16
  enzyme stabilisation (Aug) 14
  use of detergents and its effect on the environment (Nov) 7
Inhibition and activation, trace analysis by enzyme (Mar) 21

JUICE extraction, pectolytic enzymes in apple (Aug) 18

LABEX Preview (April) 28

MALT, glycerol and organic acids of (April) 22
Manipulation of rumen fermentation (Oct) 25
Meat products, curing (Mar) 25
Methanol—bacterium process for SCP (June) 22
Microbial:
  enzymes, the purification of (Aug) 9
  growth, the microcalorimetry of (Sept) 19
Microbiological contamination of dried vegetables (Oct) 17
Microbiology in the aerobic treatment of farm waste (Mar) 28
Microcalorimetry of microbial growth, the (Sept) 19
Microflora of semi-preserved fish, the (Aug) 21
Milk and other systems, industrial applications of gel filtration—2: Skim (Nov) 21

OSMOTIC dehydration of fruits—recent modifications and applications (Dec) 18

PATENTS European, preconceptions on (Sept) 3
Pectolytic enzymes in apple juice extraction (Aug) 18
Pelleting, fungal (Nov) 27
Pharmaceutical industry, views on quality control in the (Feb) 11
Pharmaceuticals, fishing for (Jan) 3
Physical chemical treatment of sewage in the US (June) 11
Pollution:
  detectors for measurement of water (Mar) 31
  printout colorimeter for autoanalysis of water (Sept) 15
Polysaccharide gums, fermentation of (Jan) 33
Prediction of substrate yield coefficients, the (April) 13
Printout colorimeter for autoanalysis of water pollution (Sept) 15
Production:
  of virus vaccines in human diploid cell strains (Feb) 28
  scale ultrafiltration (Oct) 7
Protein:
  blood, a source of (Dec) 15
  enriched bread (May) 16
  from spent sulphite liquor (Nov) 19
  production, recent advances in (Feb) 31
  ultrafiltration controlled enzymatic degradation of soya (July) 24
Puffing of vegetables, explosion (Aug) 26
Purification of microbial enzymes, the (Aug) 9
Pyrogens and pyrogen-free water (July) 9

QUALITY control:
  food processing, views on (Feb) 9
  in distilling, views on (Feb) 18
  in the brewery, views on (Feb) 14
  in the pharmaceutical industry, views on (Feb) 11

RECENT advances in protein production (Feb) 31
Rennet and rennet substitutes (Dec) 10
Reverse osmosis and ultrafiltration applications, development of hygienic plant for (Mar) 18
Rifamycin fermentation studies (July) 14
Rumen fermentation, manipulation of (Oct) 25

SCP, methanol—bacterium process for SCP (June) 22
Samplers for sewage and effluents, automatic (June) 15
Scale treatment in a brewery (April) 25
Sewage:
  and effluents, automatic samplers for (June) 15
  digestion, the bacteriology of anaerobic (Jan) 19
  in the US, physical chemical treatment of (June) 11
Skim milk and other systems, industrial applications of gel filtration—2 (Nov) 21
Sludge:
  and waste incineration, developments in (Jan) 27
  industrial case history, activated (Jan) 16
  thickening by flotation (May) 26
  treatment—the current trends (Jan) 11
Soya protein, ultrafiltration controlled enzymatic degradation of (July) 24
Stabilisation, industrial enzyme (Aug) 14
Starters, US frozen concentrated cheese (Dec) 22
Sterilised *in situ*, fermenter (April) 39
Sterilising cans, batch (July) 21
Studies on continuous fermentation of Indian cane sugar molasses by yeast (Feb) 23
Substrate yield coefficients, the prediction of (April) 13
Sugar molasses by yeast, studies on continuous fermentation of Indian cane (Feb) 23
Sulphite liquor, protein from spent (Nov) 19

TOXICOLOGY, non-alarmist (Nov) 3
Trace analysis by enzyme inhibition and activation (Mar) 21
Treatment:
  in a brewery, scale (April) 25
  of farm waste, microbiology in the aerobic (Mar) 28
  of sewage in the US, physical chemical (June) 11
  the current trends, sludge (Jan) 11

UK dairying, changing technology in (May) 22
Ultrafiltration:
  applications, development of hygienic plant for reverse osmosis (Mar) 18
  controlled enzymatic degradation of soya protein (July) 24
  production scale (Oct) 7
US, physical chemical treatment of sewage in the (June) 11
US frozen concentrated cheese starters (Dec) 22

VACCINES in human diploid cell strains, production of virus (Feb) 28
Vegetables:
  explosion puffing of (Aug) 26

Vegetables *(cont)*:
microbiological contamination of dried (Oct) 17
Views on quality control in:
distilling (Feb) 18
food processing (Feb) 9
the brewery (Feb) 14
the pharmaceutical industry (Feb) 11
Virus vaccines in human diploid cell strains, production of (Feb) 28

WASTE:
incineration, developments in sludge and (Jan) 27
incineration, the cyclone furnace for (Jan) 29
microbiology in the aerobic treatment of farm (Mar) 28
Water:
here's to British (Feb) 3
pollution, detectors for measurement of (Mar) 31
pollution, printout colorimeter for autoanalysis of (Sept) 15
pyrogens and pyrogen-free (July) 9
Watertight housekeeping for industry (Oct) 3
Whey: industrial applications of gel filtration—1 (Mar) 13
Wood permeability, bacteria, enzymes and (June) 30

YEAST, studies on continuous fermentation of Indian cane sugar molasses by (Feb) 23
Yield coefficients, the prediction of substrate (April) 13

Author Index

ABBOTT, B. J., 'The Prediction of Substrate Yield Coefficients' (April) 13
Ainsworth, G., 'Sludge Treatment—The Current Trends' (Jan) 11
Atkins, E. G., 'Development of Hygienic Plant for Reverse Osmosis and Ultrafiltration Applications' (Mar) 18
Atkinson, A., 'The Purification of Microbial Enzymes' (Aug) 9

BIDDLESTONE, A. J., 'Review of Composting—Part 3: Processes and Products' (Oct) 11
Bomar, M. T., 'Control of the Bacterial Breakdown of Cellulose' (Oct) 22
Bose, K., 'Studies on Continuous Fermentation of Indian Cane-Sugar Molasses by Yeast' (Feb) 23
Brolchain P. O., 'Explosion Puffing of Vegetables' (Aug) 26
Burgess, J. V., 'Developments in Sludge and Waste Incineration' (Jan) 27

CHURCH, J. A., 'Modern Bread Improvers' (May) 11
Clark, R., 'Review of Composting—Part 3: Processes and Products' (Oct) 11
Cope, J., 'Printout Colorimeter for Autoanalysis of Water Pollution' (Sept) 15
Courts, A., 'Recent Advances in Protein Production' (Feb) 31
Czerkawski, J. W., 'Manipulation of Rumen Fermentation' (Oct) 25

DELANEY, R. A. M.:
'Industrial Applications of Gel Filtration—1: Whey' (Mar) 13
'Industrial Applications of Gel Filtration—2: Skim Milk and Other Systems' (Nov) 21
Dempster, J. F., 'Curing Meat Products' (Mar) 25
de Vos, L., 'Pectolytic Enzymes in Apple Juice Extraction' (Aug) 18
Donnelly, J. K.:
'Industrial Applications of Gel Filtration—1: Whey' (Mar) 13
Industrial Applications of Gel Filtration—2: Skim Milk and Other Systems' (Nov) 21
Duncan, J. A. B., 'Views on Quality Control in the Brewery' (Feb) 14

ERICHSEN, I., 'The Microflora of Semi-preserved Fish' (Aug) 21

FINNEY, K. F., 'Protein-enriched Bread' (May) 16
Fogarty, W. M., 'Bacteria, Enzymes and Wood Permeability' (June) 30

GEHLLOFF, R., 'Glycerol and Organic Acids of Malt' (April) 22
Ghose, T. K.:
'Cellulases—1: Sources, Technology' (April) 35
'Cellulases—2: Applications (May) 20
'Studies on Continuous Fermentation of Indian Cane-Sugar Molasses by Yeast' (Feb) 23
Godet, P., 'Fermentation of Polysaccharide Gums' (Jan) 33
Gow, J. S., 'Methanol—Bacterium Process for SCP' (June) 22
Grainger, J. M., 'Microbiology in the Aerobic Treatment of Farm Waste' (Mar) 28
Gray, K. R., 'Review of Composting—Part 3: Processes and Products' (Oct) 11
Greenshields, R. N., 'Caramel—Part 2: Manufacture, Composition and Properties' (April) 17

HALLIDAY, D. A., 'Blood, A Source of Proteins' (Dec) 15
Hayes, M. J., 'Views on Quality Control in Food Processing' (Feb) 9
Hayter, S. E., 'Bacteriological Evaluation of Disinfectants' (Nov) 16
Hickman, A., 'Batch Sterilising Cans' (July) 21
Hillman, L., 'Views on Quality Control in the Pharmaceutical Industry' (Feb) 11
Hilmer, A., 'Sludge Thickening by Flotation' (May) 26
Hobson, P. N., 'The Bacteriology of Anaerobic Sewage Digestion' (Jan) 19
Hooper, M. J., 'Scale Treatment in a Brewery' (April) 25

KERNEY, R. D., 'Industrial Applications of Gel Filtration—1: Whey (Mar) 13

LANCINI, G., 'Rifamycin Fermentation Studies' (July) 14
Latten, A., 'Automatic Samplers for Sewage and Effluents' (June) 15
Lewin, V. H., 'Automatic Samplers for Sewage and Effluents' (June) 15
Long, P. A., 'Fungal Pelleting' (Nov) 27

MacLENNAN, D. G., 'Methanol—Bacterium Process for SCP' (June) 22
Majer, M., 'Production of Virus Vaccines in Human Diploid Cell Strains' (Feb) 28
Martin, C. R. A., 'EEC Food Law' (Dec) 7
Maskell, A. D., 'Physical Chemical Treatment of Sewage in the US' (June) 11
Maxwell Jones, J., 'The Microcalorimetry of Microbial Growth' (Sept) 19
Mayo, S. A., 'Printout Colorimeter for Autoanalysis of Water Pollution' (Sept) 15
Mueller, H., 'Computers in Fermentation Control' (Sept) 7
Murphy, R. P., 'Microbiological Contamination of Dried Vegetables' (Oct) 17

NOBLE, J. G., 'Electrochemical Process for Effluent' (June) 19

OFFILER, M. T., 'Industrial Use of Detergents and its Effect on the Environment' (Nov) 7

PATHAK, A. N.:
'Cellulases—1: Sources, Technology' (April) 35
'Cellulases—2: Applications' (May) 20
Peacock, B. D., 'Changing Technology in UK Dairying' (May) 22
Perlman, D., 'Directed Fermentation' (July) 18
Piendl, A., 'Glycerol and Organic Acids of Malt' (April) 22
Pilnik, W.:
'Ultrafiltration Controlled Enzymatic Degradation of Soya Protein' (July) 24
'Pectolytic Enzymes in Apple Juice Extraction' (Aug) 18
Pomeranz, Y., 'Protein-enriched Bread' (May) 16
Ponting, J. D., 'Osmotic dehydration of Fruits—Recent Modifications and Applications, (Dec) 18

REINBOLD, G., 'US Frozen Concentrated Cheese Starters' (Dec) 22
Ridgway, K., 'Pyrogens and Pyrogen-free Water' (July) 9
Robinson, D. J., 'Batch Sterilising Cans' (July) 21
Roozen, J. P., 'Ultrafiltration Controlled Enzymatic Degradation of Soya Protein' (July) 24

SCHMID, S., 'Control of the Bacterial Breakdown of Cellulose' (Oct) 22
Scott, R., 'Rennet and Rennet Substitutes' (Dec) 10
Simpson, J., 'Views on Quality Control in Distilling' (Feb) 18
Smith, L. J., 'Activated Sludge—Industrial Case History' (Jan) 16
Snaddon, X. V. M., 'Printout Colorimeter for Autoanalysis of Water Pollution' (Sept) 15
Stribling, J. B., 'The Cyclone Furnace for Waste Incineration' (Jan) 29
Stringer, D. A., 'Methanol—Bacterium Process for SCP' (June) 22

THOMAS, G. A., 'Biocides—Development and Application' (Nov) 11
Townshend, A., 'Trace Analysis by Enzyme Inhibition and Activation' (Mar) 21
Trambouze, P., 'Computers in Fermentation Control' (Sept) 7

VAN ALTENA, C., 'Production Scale Ultrafiltration' (Oct) 7

WHITAKER, A.:
'Fermentation Economics' (Sept) 23
'Fungal Pelleting' (Nov) 27
White, R. J., 'Rifamycin Fermentation Studies (July) 14
Wiseman, A., 'Industrial Enzyme Stabilisation' (Aug) 14

Symposia

Fundamental Microbiological Aspects of Waste Treatment is the theme of an afternoon meeting to be held by the Microbiology, Fermentation and Enzyme Technology Group and the Industrial Water and Effluents Group of the Society of Chemical Industry on December 6, at SCI, 14 Belgrave Square, London SW1X 8PS, covering kinetics and modelling of the activated-sludge process and biological filtration, microbiology of anaerobic processes and recycling of food wastes. Details from: The Assistant Secretary, SCI, at the above address.

Enzyme and Fermentation Biotechnology. A course will be held at the University of Surrey, Guildford, from July 22–26, 1974. The course has been organised jointly by the Biochemistry Department at the University of Surrey and the Society of Chemical Industry, Microbiology, Fermentation and Enzyme Technology Group and is aimed at both younger people of graduate level and others working in this growing field of technology who wish to deepen and broaden their expertise. Further details: The Assistant Secretary, The Society of Chemical Industry, 14 Belgrave Square, SW1.

Metabolic Regulation and Industrial Fermentation. A symposium on this subject will be held by the Society of Chemical Industry, Microbiology, Fermentation and Enzyme Technology Group jointly with the Microbial Fermentation Group of the Society for General Microbiology on January 2, 1974, at 14 Belgrave Square, SW1, at 9.45 am. Further details: The Assistant Secretary, Society of Chemical Industry, 14 Belgrave Square, London SW1X 8PS.

Quality Control in the Food Industry. A two-day conference sponsored by the Institute of Quality Assurance will be held at the Mount Royal Hotel, London, W1, on May 15–16, 1974. Further information: The Organisers, Conference Communication, Hollytree House, 1 Gorse Lane, Shortheath, Farnham, Surrey.

Correction

In the October issue, in the article on page 22, 'Control of the bacterial breakdown of cellulose', by M. T. Bomar and S. Schmid, the figures were wrongly numbered. In the text the numbers of figures are 1–6 and not 2–7. Fig 1 was erroneously numbered as Fig 5, Fig 3 as Fig 4, Fig 4 as Fig 1 and Fig 5 as Fig 3.